



MOTHER'S DAY BRUNCH

Sunday, May 12nd

Champagne Brunch Hosted in Regent Lounge and our Dining Room 11am-3pm

Adults \$85 • Seniors/Active Military \$75 • Children (4-12) \$35



FOR MOM

Bloody Mary Bar

Mom-osas

BREAKFAST STATION

Eggs Benedict – Smoky Canadian Bacon,
Hollandaise Sauce

Blueberry Pancakes

New York Style Bagels – Smoked Salmon, Eggs,
Red Onion, Capers, Chives,

Vermont Butter & Whipped Cream Cheese

Freshly Baked Pastries

Fresh Fruit – Yogurt, Granola

Applewood Smoked Bacon & Pork Sausage

O'Brien Potatoes

OMELET STATION

Choice of wild mushrooms, tomato, onions, peppers,
scallions, bacon, ham, sausage, smoked salmon, mozzarella,

American and Cheddar cheeses

CHILDREN'S BUFFET

Chicken Tenders & Fries, Mac & Cheese, Dipping Sauces,
Assorted Cookies, Assorted Candies

SIGNATURE ENTREES

Spring Vegetable Risotto – Morel, Fava, Spring Peas

Cheese Tortellini – Basil Cream

Seared Statler Chicken – Lemon-Thyme Jus

Pan Roasted Cod – Caper Tomato Cream

CHARCUTERIE & SALAD STATION

Assorted Artisanal Breads

Terrines & Pate – Assorted Sausages, Olives, Crostini

Locally Sourced & Imported Cheeses – Fruit Chutney

Farm Greens Salad – Vegetables,

White Balsamic Vinaigrette

Arugula Salad – Strawberry Vinaigrette,

Toasted Almond, Fresh Chevre

Grilled Asparagus Salad – Shaved Fennel, Frissee,

Lemon-True Emulsion

CARVING STATION

Herb-Crusted Tenderloin of Beef – Shallot Demi-Glace

Roasted Leg of Lamb – Rosemary Jus

RAW BAR

Local Oysters, Littleneck Clams, Jumbo

Shrimp, Stone Crab Claws

Cocktail Sauce, Mignonette Sauce, Tabasco

Sauce, Lemon

DESSERT

Triple Chocolate Torte

Fresh Fruit Cheesecake

Strawberry Rhubarb Pie

Assortment of Mini Desserts

Assorted Cookies

Assorted Cupcakes

SIDES

Broccoli Rabe, Garlic, Red Pepper

Goat Cheese Whipped Potatoes

Spring Peas with Heirloom Carrots

Grilled Baby Squashes